



# Cajun Spiced Cheese Tortillas with roast potatoes and sweet chilli sauce

Veggie 40-45 mins

7



Baby Potatoes



Grilling Cheese



Bell Pepper



Sweet Chilli Sauce



Cajun Spice Mix



Red Wine Vinegar



Rocket



Tortilla



Mayo



## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper

## Ingredients

	2P	4P
Baby Potatoes	400 g	800 g
Grilling Cheese	200 g	400 g
Bell Pepper	1 unit	2 units
Sweet Chilli Sauce	2 sachets	4 sachets
Cajun Spice Mix	2 sachets	4 sachets
Red Wine Vinegar	1 sachet	2 sachets
Rocket	40 g	80 g
Tortilla	8 units	16 units
Mayo	2 sachets	4 sachets

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	544 g	100 g
Energy (kJ/kcal)	3782.3 kJ/ 904 kcal	695.3 kJ/ 166.2 kcal
Fat (g)	41.3 g	7.6 g
Sat. Fat (g)	22.1 g	4.1 g
Carbohydrate (g)	94 g	17.3 g
Sugars (g)	18.5 g	3.4 g
Protein (g)	39.2 g	7.2 g
Salt (g)	4.9 g	0.9 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Thumbs up or thumbs down?  
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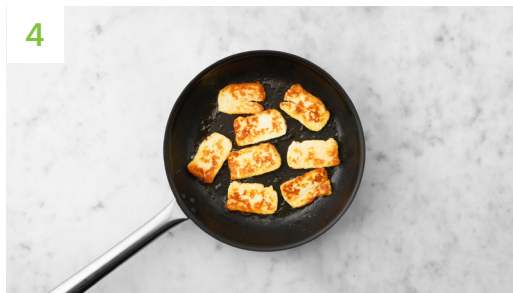
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## Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks.
- Pop the **potatoes** onto a large baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

**TIP:** Use two baking trays if necessary.



## Fry the Cheese

- Remove the **cheese** slices from the **water** and pat dry with kitchen paper.
- Rub each **cheese** slice with **cajun spice mix**, ensuring to coat both sides.
- Once the pan is hot, add the **cheese** and fry until golden, 2-3 mins each side.



## Get Prepped

- Meanwhile, drain the **grilling cheese**, then cut into slices (4 per person).
- Place the **cheese** in a bowl of cold water and leave to soak.
- Halve the **pepper** and discard the core and seeds. Slice into thin strips.
- In a small bowl, combine the **sweet chilli sauce** and **mayo**. Set aside.



## Finishing Touches

- Meanwhile, in a large bowl for the salad, mix the **vinegar** together with ½ tsp **sugar** and 2 tbsp **oil** (double both for 4p).
- Just before serving, add the **rocket** to the bowl and toss to coat in the dressing.
- Pop the **tortillas** into the oven to warm through, 1-2 mins.



## Soften the Veg

- Place a large pan over high heat with a drizzle of **oil**.
- Once hot, add the **pepper** and fry, stirring, until softened, 3-4 mins.
- Remove from the pan and cover to keep warm.
- Wipe the pan and return to medium-high heat with a drizzle of **oil**.



## Top the Tortillas

- Once golden, remove the **cheese** from the pan and cut each slice in **half**.
- Pop the warmed **tortillas** onto your plates and spread a spoonful of sweet **chilli mayo** over each.
- Top with the **rocket** salad, cooked **peppers** and golden **cheese**.
- Serve the **potatoes** alongside.

Enjoy!